



| English |

DEAR GUEST

WE ARE PLEASED TO WELCOME YOU TO A FRIENDLY & CHEERFUL ATMOSPHERE THE ENTIRE EVENING. WE OFFER YOU AN HONEST KITCHEN WITH SEASONAL & WHENEVER POSSIBLE, LOCAL QUALITY PRODUCTS. OUR COMMITMENT TO RESOURCE CONSCIOUSNESS & KNOWING THE ORIGINS OF INGREDIENTS IS OF GREAT IMPORTANCE TO US!

THEREFORE, WE EXCLUSIVELY USE MEAT & SEAFOOD THAT ARE RAISED WITHOUT ANTIBIOTICS OR GROWTH PROMOTERS WE WISH YOU A WELL-DERIVED EVENING AND ENJOY!

MONTHLY SPECIAL'S IN JULY

We are happy to serve the tapas as a starter or main course.

Starter 1 tapa per person

18.50

Starter 2 tapas per person

34.00

Main course – minimum 3 tapas per person

50.00

TAPAS

vegan

EGGPLANT TARTARE WITH BRIOCHE TOAST (toast is not vegan)

Finely seasoned eggplant tartare | Brioche toast | Capers | Onion rings

PATATAS FRITAS CON AGLIO

Crispy fried potato cubes | **vegan garlic aioli**

Meat

BEEF POLPETTE

Beef meatballs made from Irish & Finnish beef | mild tomato sauce | Taggiasca olives

ROAST BEEF

Swiss beef sous-vide cooked to a delicate pink | herb & sun-dried tomatoes tartare sauce with crème fraiche
Capers | Onion rings

PORK BELLY IN MISO BALSAMIC SAUCE

Slow-cooked pork belly | miso balsamic sauce | fresh chili | spring onions

Sea

GAMBERI ALL AGLIO & OLIO

Wild-caught Argentine prawns | fine olive oil | garlic | fresh chili

MONTHLY DESSERT

PANNA COTTA WITH VALAIS APRICOT COMPOTE & BUTTER COOKIE CRUMBLE

17.00

Panna Cotta homemade | Valais apricot compote | Butter cookie crumble

FOR ALLERGIES & INTOLERANCES, PLEASE ASK OUR STAFF